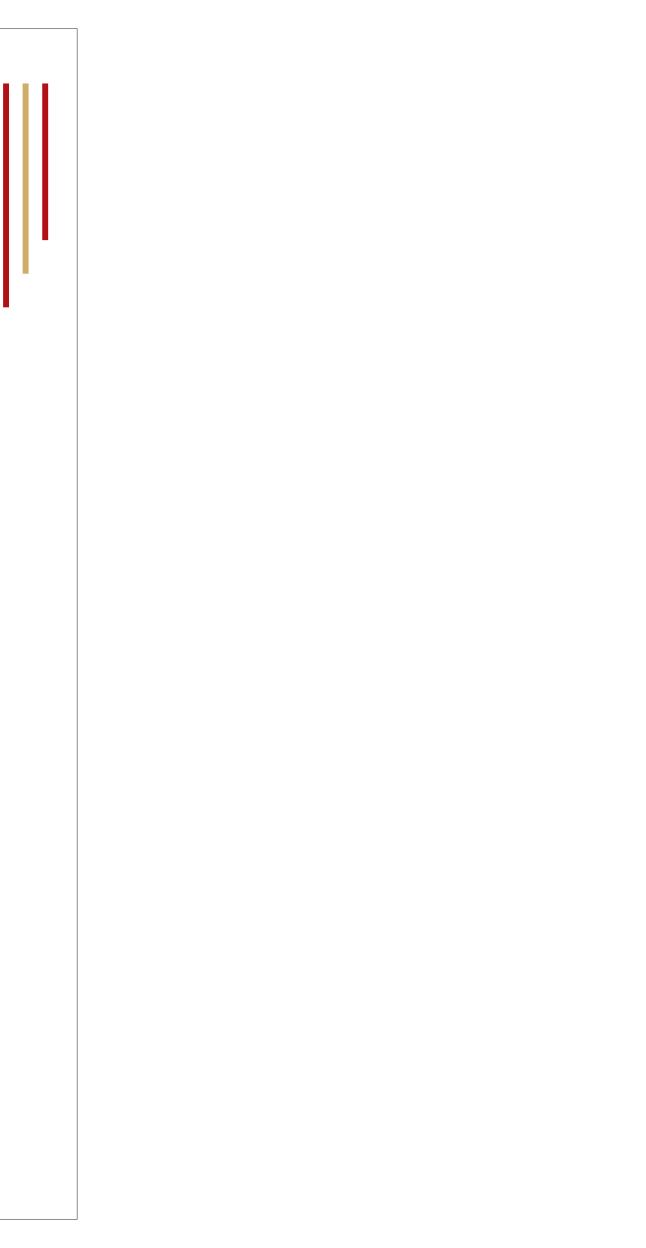
BREAKFAST

7:00 am – 10:30 am

AMERICAN 375 Choice of seasonal fresh fruit juice or fresh fruit platter Choice of cereal (corn flake / chocos / wheat flakes / muesli) served with hot or cold milk Two fresh farm eggs (any style) served with grilled tomatoes and hash browns Basket of fresh bakeries or toast with butter and preserves Masala tea or coffee INDIAN 350 Choice of fresh fruit juice or lassi (sweet / salted / plain) or buttermilk Choice of paratha (aloo / gobhi / paneer) or poori bhaji or Idli / dosa / uttapam (plain / masala) served with sambhar and coconut chutney Masala tea or coffee CONTINENTAL 275 Choice of seasonal fresh fruit juice or fresh fruit platter Basket of freshsz bakeries or toast with butter and preserves Masala tea or coffee 175 DOSA (masala / plain) Thin Indian rice pancakes made on a griddle and served with sambhar and coconut chutney CHOICE OF PARATHA (paneer / aloo / gobhi) 175 Served with plain yoghurt and mixed pickle 175 POORI BHAJI Deep-fried Indian bread served with homemade potato curry **EXOTIC CUT FRUIT PLATTER** 175 Served with honey BREAKFAST CEREAL (corn flakes / wheat flakes / chocos) 175 Served with hot or cold milk AMERICAN PANCAKE 175 Served with maple syrup and melted butter



 BELGIAN WAFFLES Served with sugar, honey, maple syrup and melted butter 	175
BASKET OF FRESHLY BAKED MORNING BAKERIES Choice of bread (white / brown), croissant, muffins and Danish pastries with honey and preserves	150
STEAMED IDLI Steamed rice cakes served with sambhar and coconut chutney	175
MEDU VADA Crispy-fried lentil dumplings served with sambhar and coconut chutney	175
CHOICE OF SEASONAL FRESH FRUIT JUICE As per seasonal availability	125
EGGS ON YOUR MIND	
 THREE EGG OMELETTE (plain / masala / mushroom / cheese / your style) Served with hash browns, grilled tomatoes and bread (white / brown) 	225
(plain / masala / mushroom / cheese / your style)	225 225
 (plain / masala / mushroom / cheese / your style) Served with hash browns, grilled tomatoes and bread (white / brown) FRIED EGG (sunny side up / over easy) 	



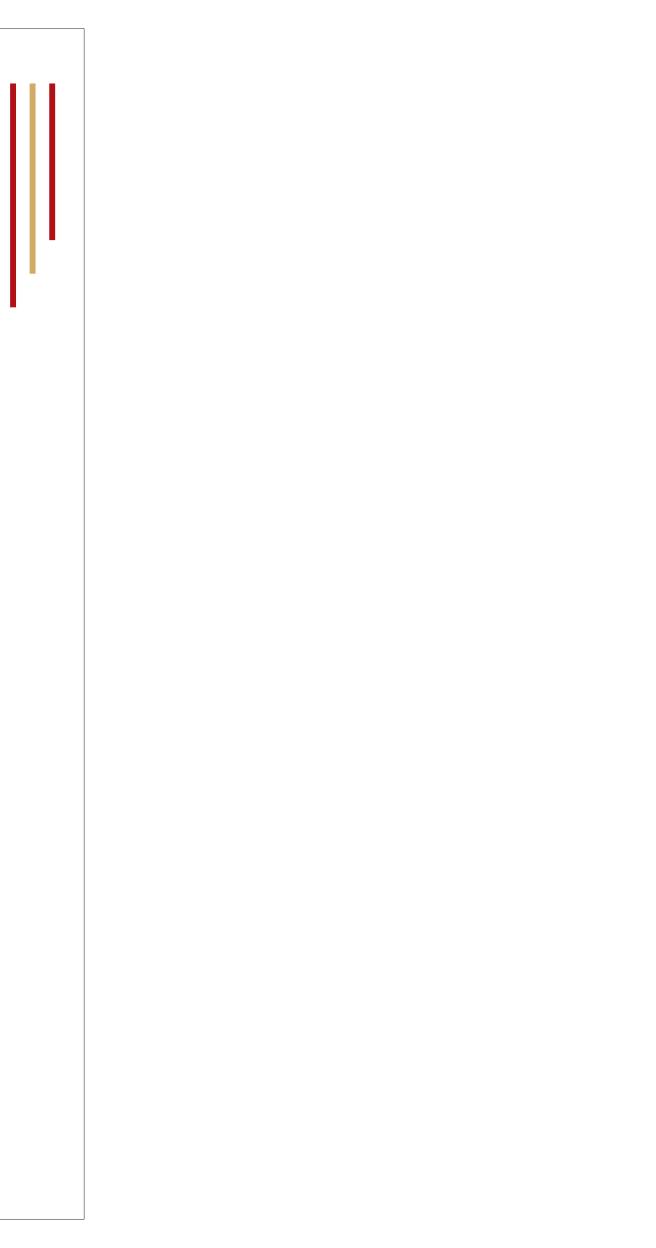
THE BEGINNING

12:00 pm – 4:00 pm and 7:00 pm – 11:00 pm

SALAD

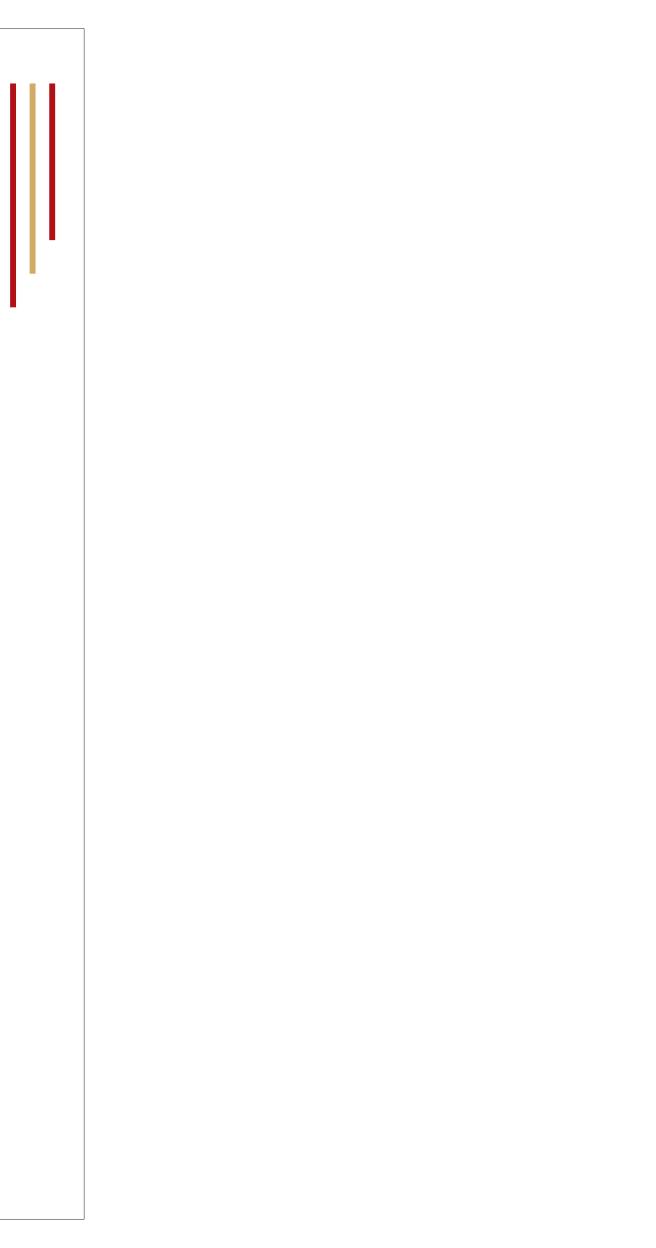
CLASSIC CEASER

 Vegetables / meat, heart of Romaine lettuce and croutons tossed in Caesar dressing and garnished with shaved parmesan Vegetable Grilled Chicken Grilled Prawns 	225 350 375
CHATPATA CHICKEN TIKKA SALAD Chicken tikka, onions, tomatoes and green chillies tossed in curd and mint dressing, garnished with fresh coriander leaves	300
 BARBEQUE CHICKEN SALAD S Juicy chicken with bell peppers tossed in barbeque and tabasco sauce 	300
• WALDORF SALAD Arich combination of apple, walnut and celery tossed in a mayonnaise dressing	225
 LETTUCE AND FRUIT SALAD S Assorted lettuce with fresh fruits tossed in a homemade honey lemon dressing 	200
ROASTED CORN, BROCCOLI AND BELL PEPPERS SALAD Cornkernels, broccoli, bell peppers and mixed greens tossed in herbed olive oil dressing	200
ALOO PAPDI CHAAT Spicy Indian potato mix; an all-time favourite	175
 MACARONI BASIL SALAD Macaroni tossed with basil and paprika in a tangy salad dressing 	175
• GARDEN FRESH SALAD The day's fresh greens	175



SOUP

ORIENTAL DESIRE	
 Sweet corn / Manchow / lemon coriander / hot and sour / noodles Vegetable Chicken Seafood 	175 225 275
 MULLIGATAWNY Curry flavoured lentil and coconut soup; an Anglo-Indian speciality Classic Chicken 	175 225
CREAM OF TOMATOES An all-time favourite	175
HEARTY MINESTRONE Tomato broth with vegetables, basil, kidney beans and pasta	175
MURGH ELAICHI / A unique blend of chicken soup and fresh mint, garnished with chicken balls	225
 TAMATAR DHANIYA Hand-picked plum tomatoes tempered with cumin seeds and flavoured with coriander 	175



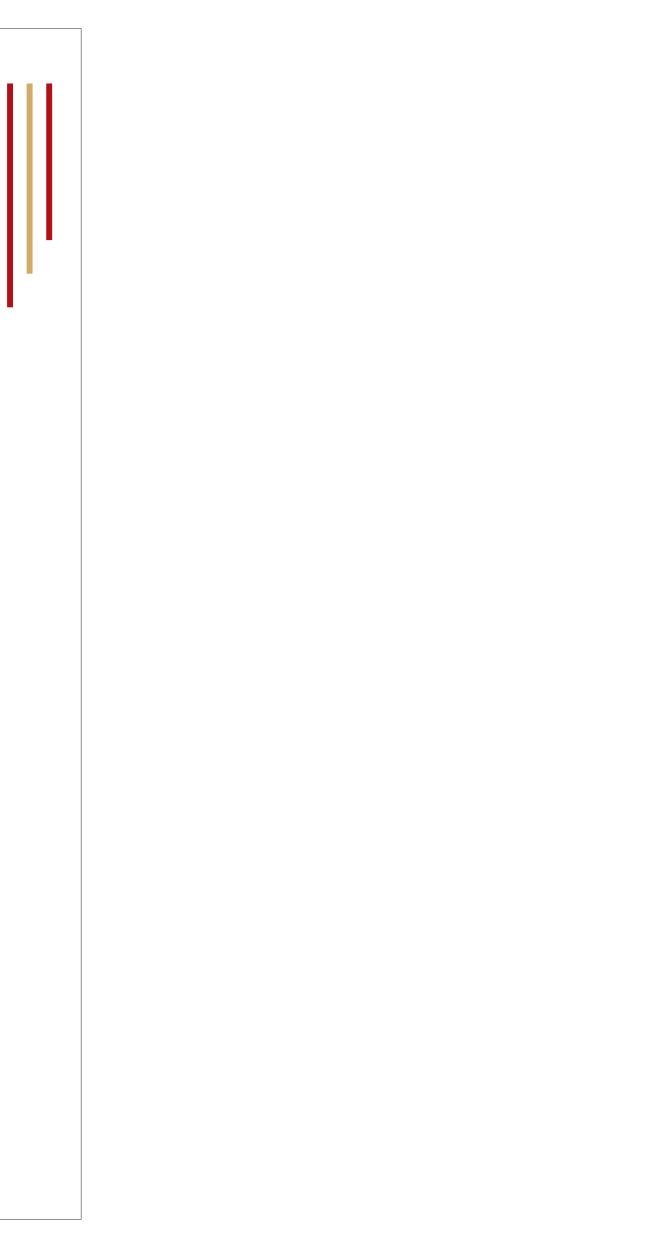
ETHNIC FAIR

12:00 pm – 4.00 pm and 7:00 pm – 11:00 pm

STARTERS (VEGETARIAN)

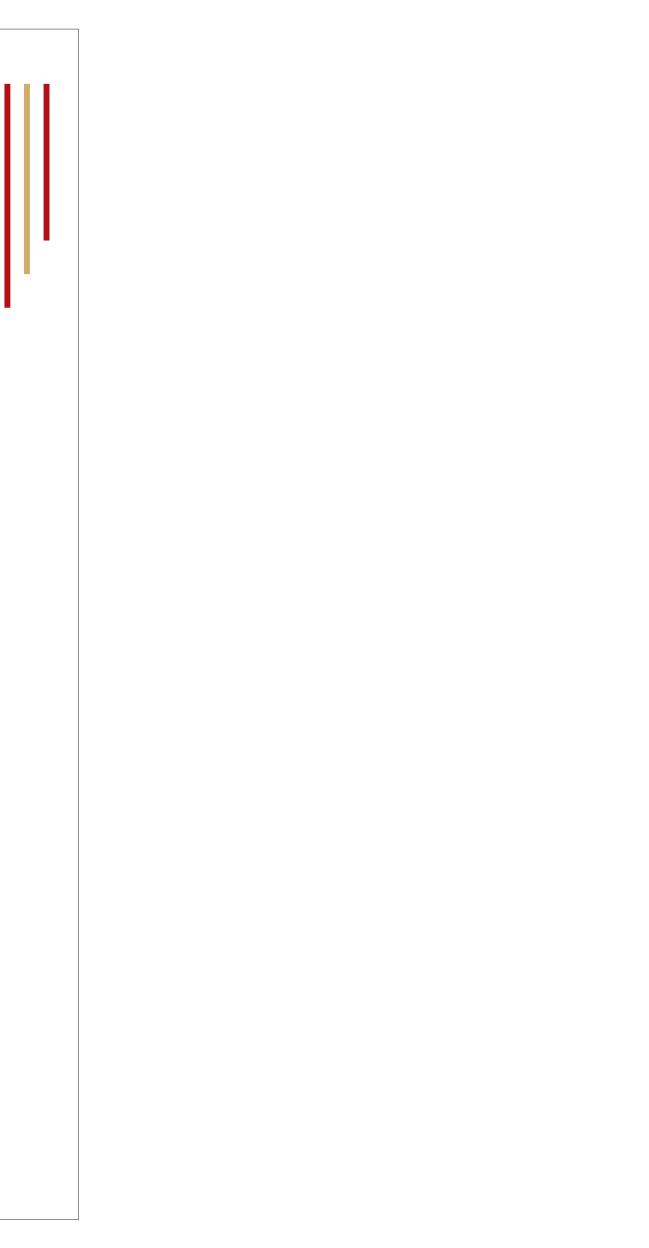
 ASSORTED PANEER KEBABS Angara Malai Hariyali 	320
Homemade cottage cheese coated with three different marinations and roasted in a clay oven; a local favourite	
PANEER KALIMIRCH TIKKA Cottage cheese marinated with black pepper, cheese and hung curd, cooked in a clay oven	325
PAN-FRIED CHILLI COTTAGE CHEESE A sweet and tangy cottage cheese preparation	325
MOZZARELLA STICKS Battered and deep-fried mozzarella sticks	300
• TOMATO BRUSCHETTA Toasted baguette with a roasted garlic spread, fresh tomatoes and basil, garnished with cheese and olive oil	275
EXOTIC VEGETABLE TART Asavoury tart filled with a mixture of exotic vegetables, baked to perfection	275
MUSHROOM SALT AND PEPPER Button mushrooms tossed in salt and pepper; an Oriental preparation	275
CHHUPA RUSTAM / Minced vegetable patty stuffed with cheese and Indian spices	275
HONEY CHILLI POTATOES Crispy-fried potatoes fingers tossed with sesame seeds, honey and chilli oil	275
MONGOLIAN POTATOES Crispy-fried potatoes tossed with Mongolian sauce and seasoned with five-spice powder and honey	275
💽 Non-vegetarian 💽 Vegetarian 🥖 Spicy 🚷 HealthyFood 🏹 Chef'sSpe	cial

Please do inform the server of any allergies. All prices are in Indian rupees. Government taxes are as applicable.

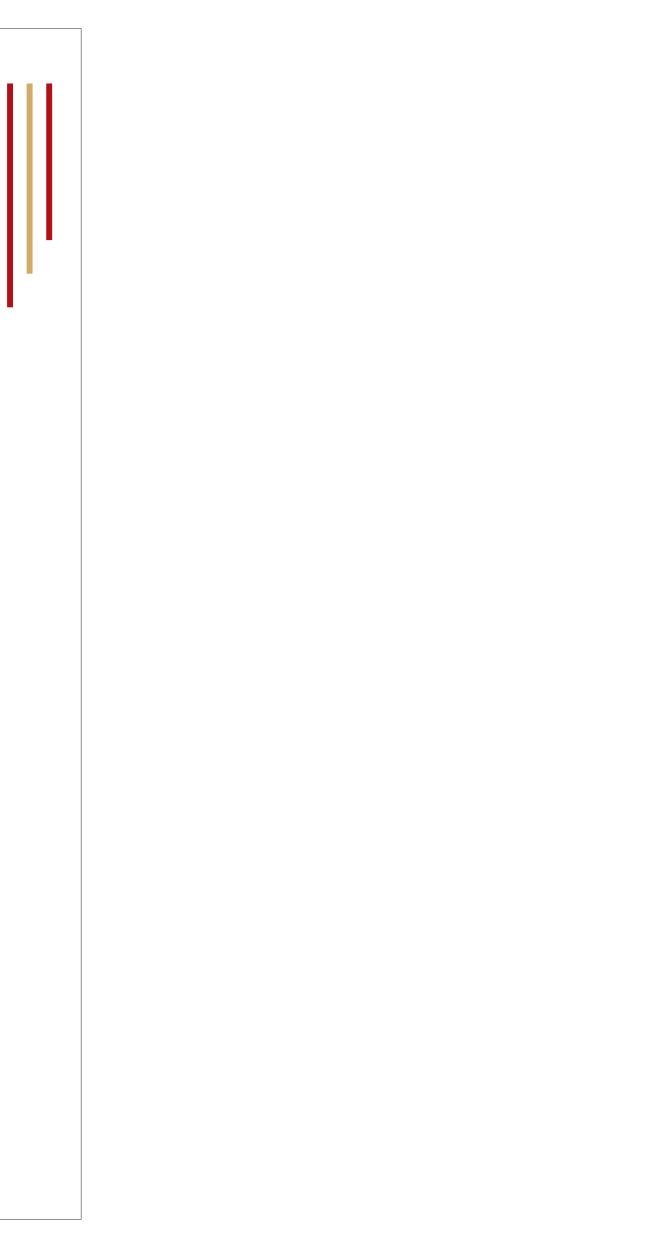


CRISPY CHILLI BABY CORN Crispy-fried baby corn tossed in chilli sauce	275
• SPRING ROLL Coriander and chilli flavoured vegetables wrapped in a pancake, deep-fried	275
STARTERS (NON-VEGETARIAN)	
SHANGHAI PRAWNS / Crispy-fried prawns tossed with celery and Szechwan pepper	575
 CHERMOULA GRILLED PRAWNS Sweet basil flavoured grilled shrimp coupled with chermoula, charred and garnished with lemon wedges 	575
 GOSHT CHAPLI KEBAB Minced mutton mixed with Indian herbs, pan-grilled 	400
 HUSSAINI SEEKH KABAB Lamb seekh kebab; an in-house speciality 	400
 BHATI DA MURGH (half / full) 30 Tender chicken legs and breast marinated overnight in a spiced yoghurt marinade, roasted in a tandoor 	0/550
 PESHAWARI MURGH TIKKA Succulent pieces of chicken marinated in Indian spices and cooked in a clay oven 	400
 MIRCH MURGH SEEKH KEBAB Minced chicken mixed with Indian spices and green chillies, cooked in a clay oven 	400
• LASOONI MAHI TIKKA Garlic flavoured fish, cooked to perfection	400
• CHICKEN SPRING ROLL Coriander and chilli flavoured chicken wrapped in a pancake and deep-	400 fried
💽 Non-vegetarian 💽 Vegetarian 🥖 Spicy 🐼 HealthyFood 🥳 Chef'sSp	ecial

Please do inform the server of any allergies. All prices are in Indian rupees. Government taxes are as applicable.

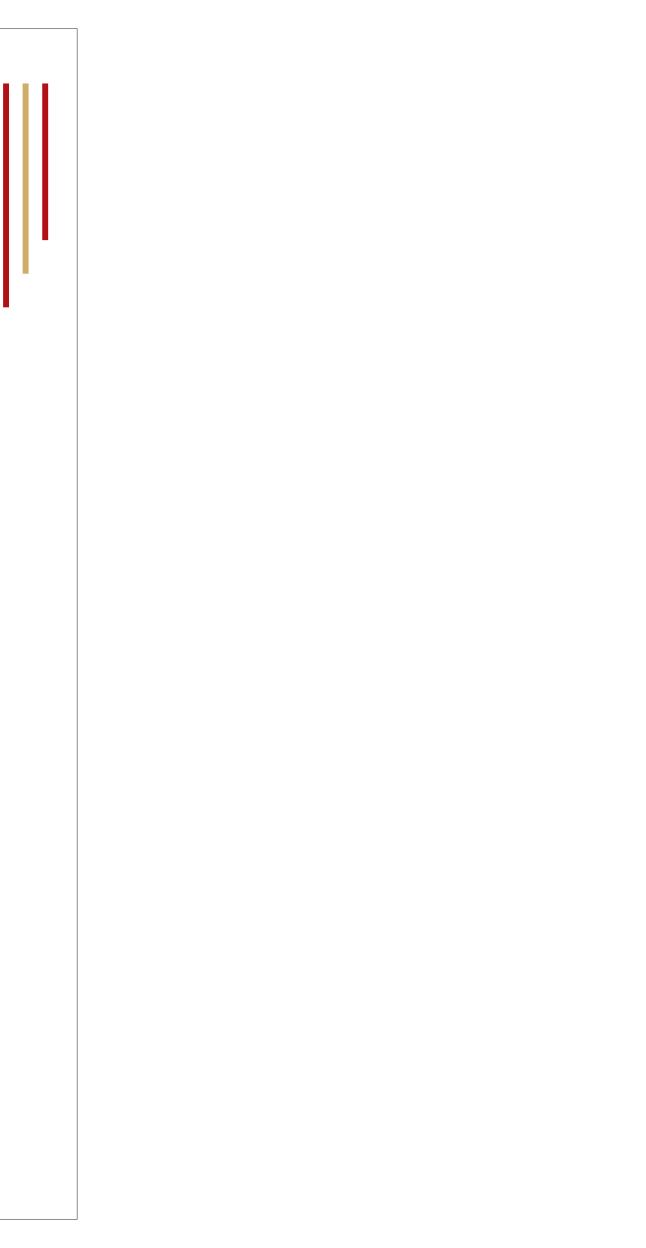


MONGOLIAN CHICKEN / Crispy-fried chicken tossed in Mongolian sauce and garnished with five-spice powder	375
• CHICKEN TAI PEI Crispy-fried chicken tossed with onions and garlic in a savoury soy sauce, garnished with lemon juice	375
• CHILLI CHICKEN Batter-fried chicken tossed with diced onions, bell peppers, soya and chillies	400
PAPRIKA SPICED CHICKEN TENDERS Crumb-fried chicken with garlic aioli	375
• FISH FINGERS Crumb-fried fish fingers served with tartar sauce	375
OLD ENGLISH STYLE FISH AND CHIPS Served with tartar sauce	425
DIM SUM SELECTION	
HAR GOW Fresh prawn dumplings	475
PEPPERY LAMB DIMSUM Peppercorn flavoured minced lamb dumplings	375
• VEGETABLE KOTHE Mushroom and spinach dumplings; a classic preparation	325
• JI GHOJA Steamed chicken dumplings with scallion	375
• VEGETABLE DIM SUM Mixed vegetable dumplings with sesame and scallion	275
VEGETABLE SUI MAI Spinach and potatoes stuffed wontons	275
Non-vegetarian Vegetarian / Spicy Healthy Food Chef's Spective Please do inform the server of any allergies. All prices are in Indian rupees. Government taxes are as applicable.	ecial

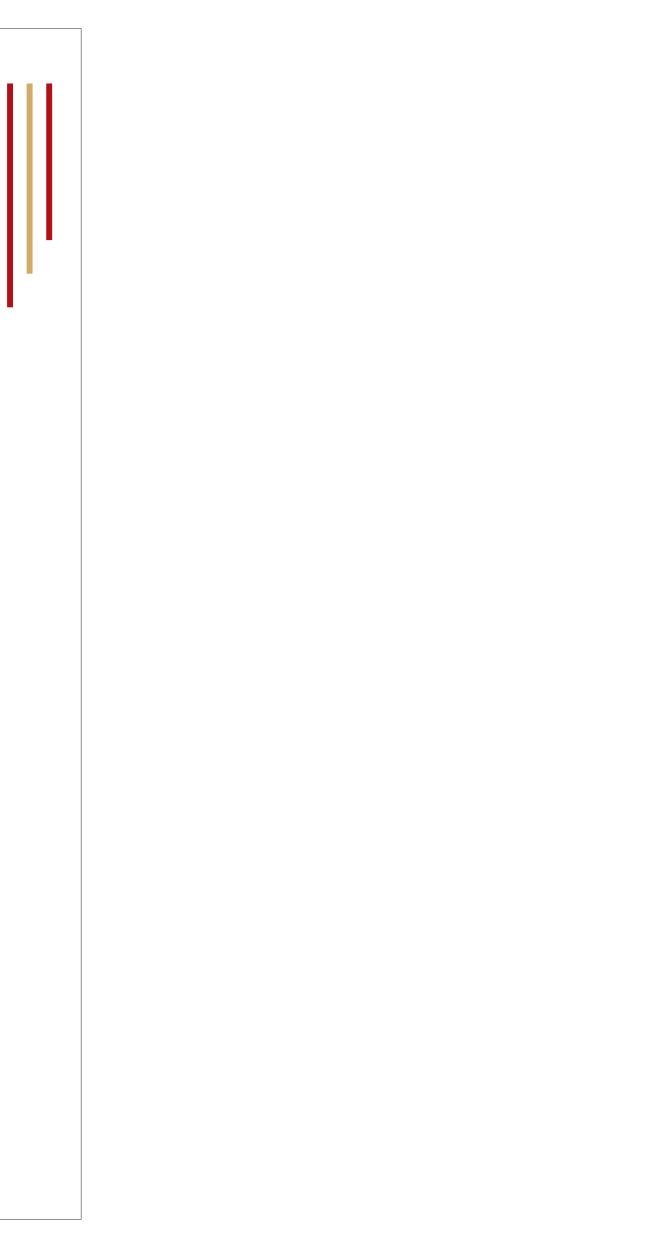


MAIN COURSE

	NDHRA PRAWN CURRY 🤌	57
Mi	ARDA BIRYANI (lamb / chicken) int and saffron flavoured basmati rice and yoghurt marinated meat, boked together in a dum and served with burani raita	375/37
	IEEN MOILEE Sh cooked in coconut milk and south Indian spices; a Kerala speciality	40
	UNJABI FISH CURRY Shtempered with cumin seeds and red chillies, cooked in an onion gravy	40
Ch	IURGH-E-KHAAS nicken julienne cooked with onions and bell peppers in chef's ecret gravy and garnished with cheese	40
	APKI PASAND CHICKEN 🤌 ethi / lababdar / kali mirch / makhan masala	40
Fe	ANEER TIKKA MAKHAN MASALA 🤌 enugreek flavoured, char-grilled cottage cheese cooked a tomato gravy	35
Cı	ANEER LABABDAR ubes of cottage cheese simmered in capsicum and mato gravy, topped with fresh cream	35
Co	ANEER KADHAI ottage cheese, bell peppers, tomatoes and onions poked with kadhai masala	35
Co	ALAI KOFTA ottage cheese dumplings cooked in arich cashew nut nd cream based gravy; a North Indian classic	35
Mu	IUSHROOM CORN JALFREZI ushroom and corn kernels cooked with onions, tomatoes, ell peppers and spices	35



DAL MAKHANI Ablacklentil and kidney bean curry made with butter and cream	300
and cooked overnight; a Punjabi preparation	
	325
A combination of fresh garden vegetables cooked with spinach in green masala	
DAL TADKE WALI	300
Cut fresh onions, tomatoes and whole red chillies tempered in yellow lentils	
AAPKI PASAND BHINDI	275
Achari / pyaaza / masala	
AAPKI PASAND ALOO	275
Hing jeera / Kashmiri dum / chutney wala dum	
MUTTON ROGANJOSH 🥖	400
A spicy lamb and red Kashmiri chilli preparation	400
LAAL MAAS 🥠	400
Lamb cooked with Mathania red chillies and Rajasthani spices	
MUTTON BELIRAM	400
Mutton cooked with North Indian spices in a secret gravy; crafted by Chef Bali Ram of Punjab	
SUBZ BIRYANI	325
 Basmati rice layered with assorted vegetables, saffron and Indian spices, served with burani raita	
BASMATI PULAO (peas / mixed vegetable)	225
Basmati rice cooked with cumin and served with boondi raita	223
SAFED CHAWAL	175
Steamed rice	



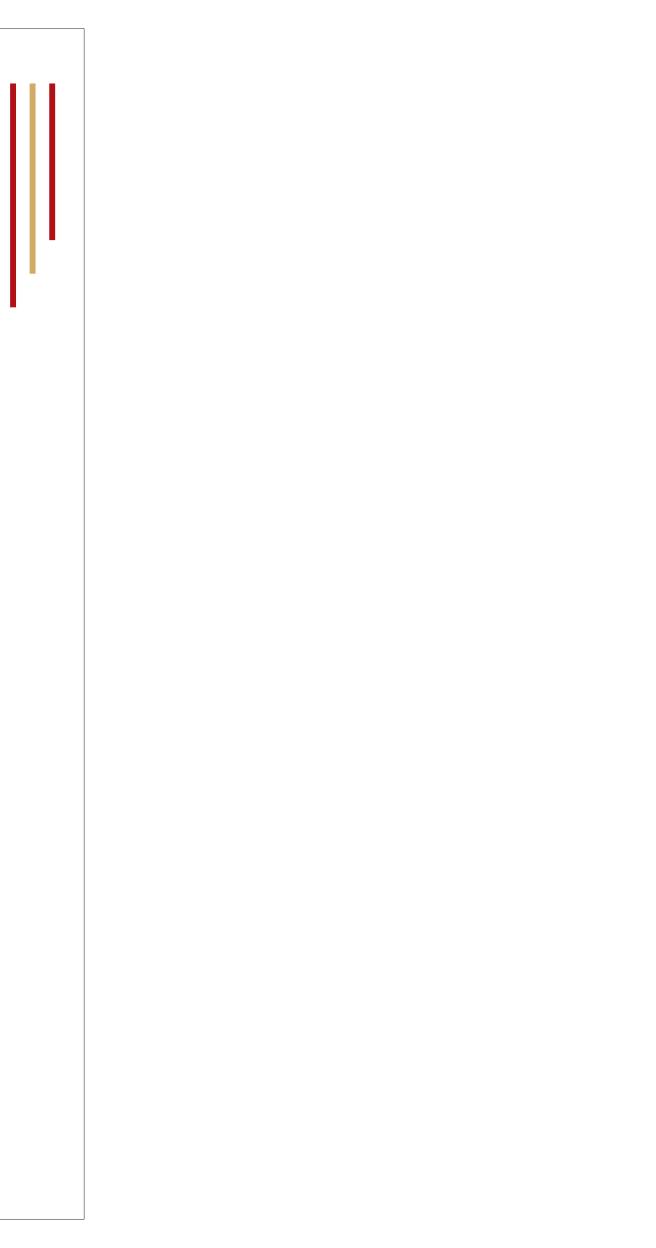
INDIAN BREADS

NAAN Plain / butter Garlic / chilli garlic	90 110
KULCHA Plain Aloo / paneer / mixed vegetable	110 110
PARATHA Lachchha / pudina / green chilli	110
TANDOORI ROTI	60

TANDOORI ROTI	(
Plain / butter / missi	

SIDE ORDERS

DAHI VADA	110
RAITA Mint / boondi / pineapple / vegetable	100
PEANUT MASALA	100
MASALA PAPAD Fried / roasted	100



COMBO MEAL

12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

INDIAN COMBOS

• VEGETARIAN

Paneer lababdar with two lachcha parathas Dal Makhani with two lachcha parathas	350 350
Yellow Dal tadka with jeera rice	350
Rajma chawal	300
Pakoda kadi chawal	300
Chhole chawal	300
NON-VEGETARIAN	
Butter chicken with two garlic naans	400
Laal maas with two lachcha parathas	400

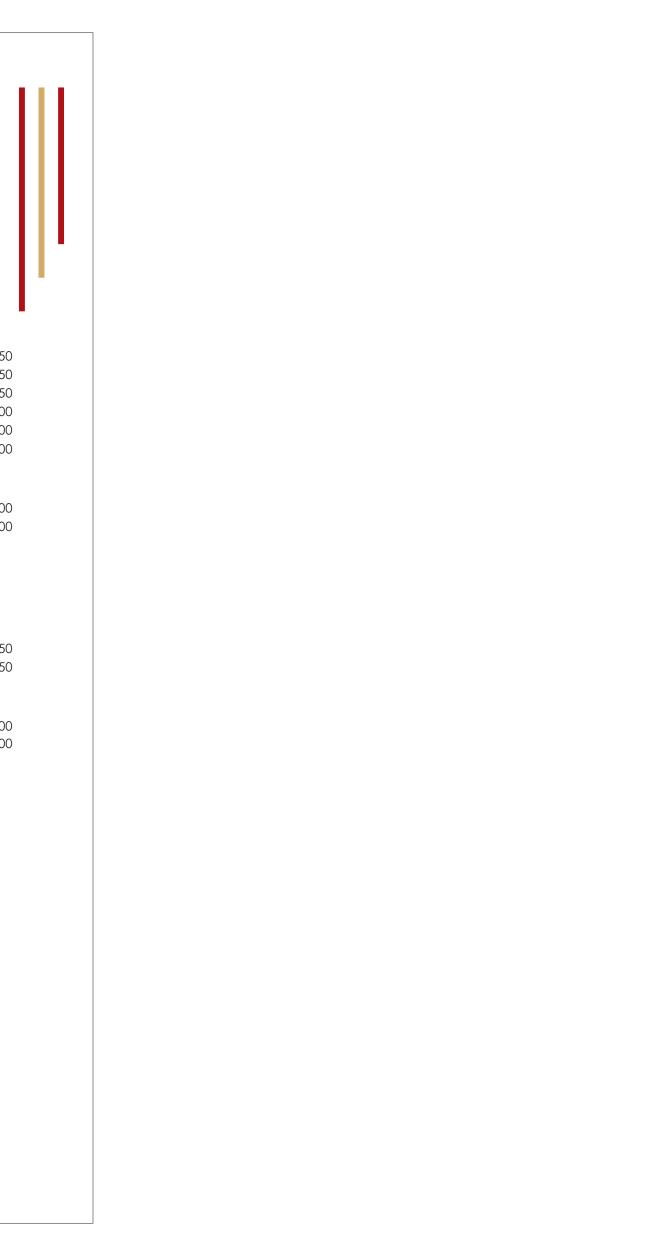
ORIENTAL COMBOS

• VEGETARIAN

Vegetable Manchurian with fried rice or Hakka noodles	250
Chilli paneer with fried rice or Hakka noodles	250

NON-VEGETARIAN

Kung Pao Chicken with fried rice or Hakka noodles	300
Chilli Chicken with fried rice or Hakka noodles	300

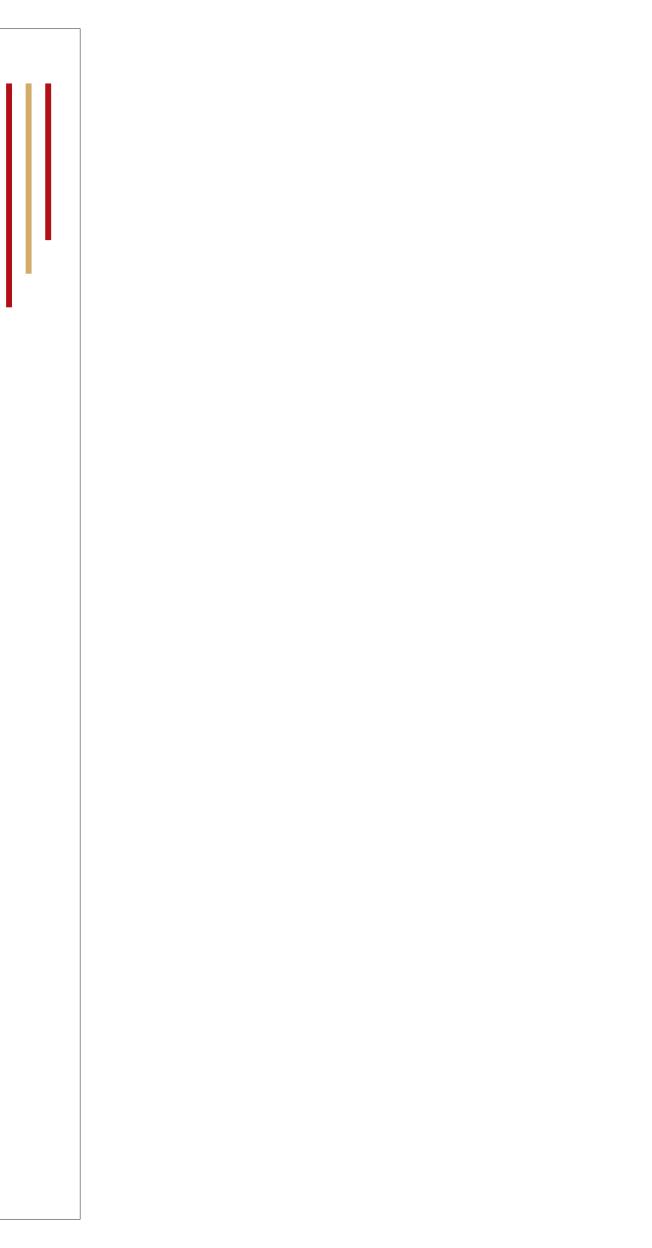


ORIENTAL FAIR

12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

MAIN COURSE

KOONG PHAD KAPPARO Prawns tossed in a Thai chilli basil curry sauce	575
• SZECHWAN STYLE (prawn / fish / chicken) Traditional Szechwan regional cooking with rice wine	575/400/400
• TSING HOI CHICKEN Chicken cubes cooked with chillies and nuts in black bean sauce	400
• KAENG KEWA WAN CHE (vegetable / chicken) Thai green curry	375/400
KAENG PHED PHAK (vegetable / chicken) Thai red curry	375/400
THREE TREASURE VEGETABLE A melange of broccoli, baby corn and mushrooms, cooked in ginger soya sauce	350
VEGETABLE MANCHURIAN Finely chopped vegetable dumplings tossed in a soya flavoured curry	200
RICE / NOODLES Szechwan style / Hakka style Vegetable	325
 Chicken Mixed meat 	375 400



FROM THE PIZZA OVEN THIN CRUST

12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

CHICKEN TIKKA	300

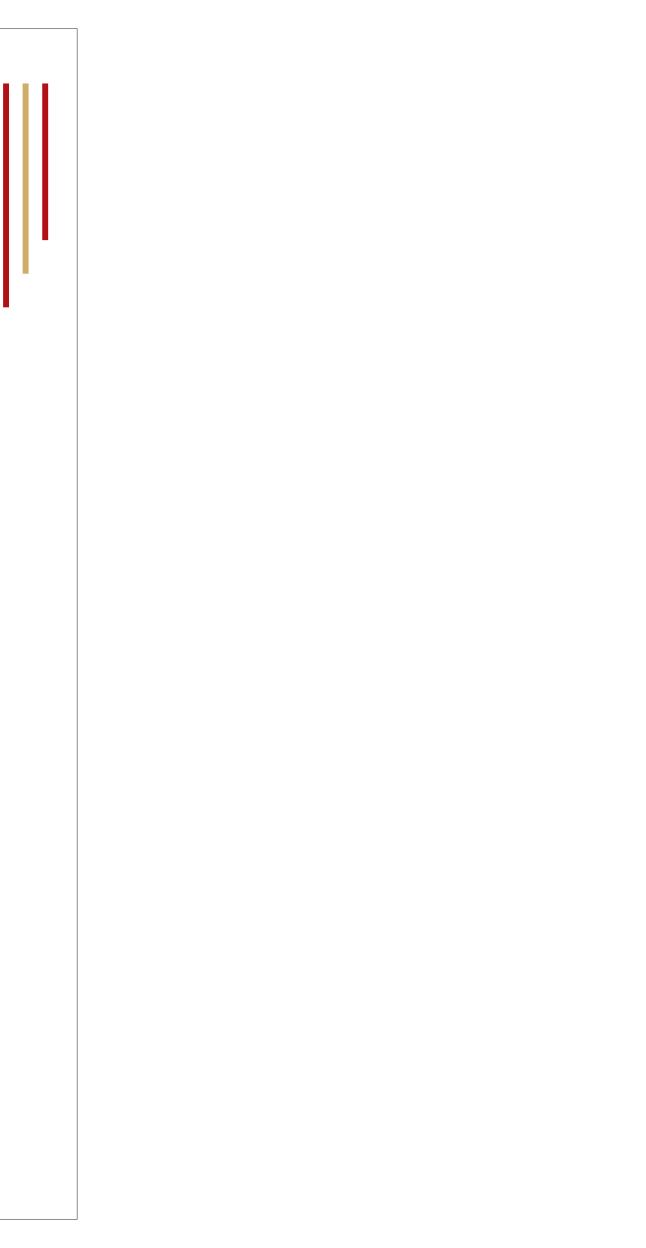
CHOICE OF PIZZA

Margherita or Veggie Delight	300
Additional toppings (vegetarian / non-vegetarian)	50/75
Bell peppers / onions / mushrooms / broccoli / baby corn / olives / cheese / jalapeños / gherkins / grilled chicken / sausages / chicken salami	
 Verdure Mushrooms, bell peppers, mozzarella, gherkins, black olives and capers 	300

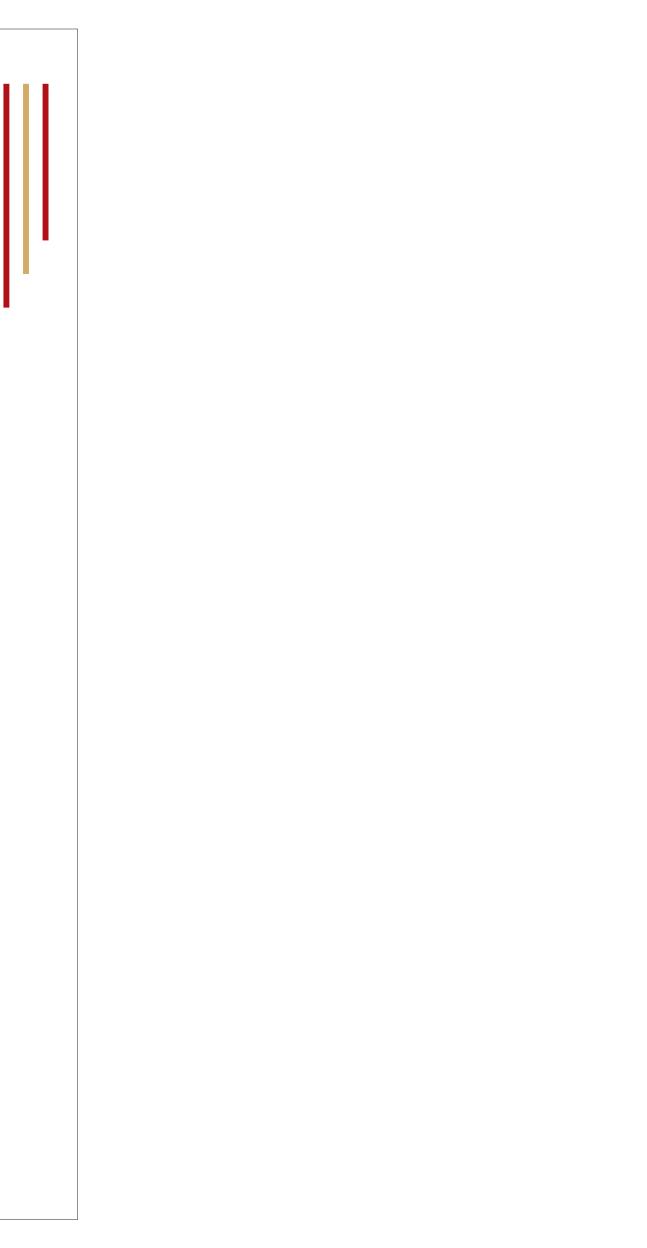
WESTERN FARE

12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

CHAR-GRILLED PRAWNS Served with mashed potatoes	700
ROASTED LAMB SHANKS Lamb shanks roasted with barbeque or mushroom pepper sauce	600
HERBED FISH Seasoned steamed fish with tossed green vegetables	400
• GRILLED FISH IN LEMON BUTTER SAUCE Fish fillet marinated in lemon juice, English mustard and grilled, served with lemon butter sauce	400
• POULET GRILL Grilled chicken breast served with mashed potatoes and green vegetables	400
 CHICKEN STROGANOFF Chicken juliennes sautéed with onions, bell peppers and gherkins, served with buttered rice 	400



CHOICE OF PASTA Spaghetti / penne / macaroni / fusilli	
Tomatobasil/alfredo/arrabbiata/Aglioeolio/Neapolitan/pesto	
Shrimp	
Chicken	450/3
RISOTTO	
Mushrooms	3
Chicken	4
Seafood	Z
BARBEQUE COTTAGE CHEESE SHASHLIK	3
Chunks of cottage cheese, dices of green bell peppers,	
onions, tomatoes and pineapple rings skewered and grilled,	
served with barbeque sauce and steamed rice	
SEMOLINA GNOCCHI WITH RATATOUILLE	3
Chef's speciality	
LEGUME AU GRATIN	3
Steamed vegetable in a béchamel sauce gratinated with	
cheese and baked in a salamander	

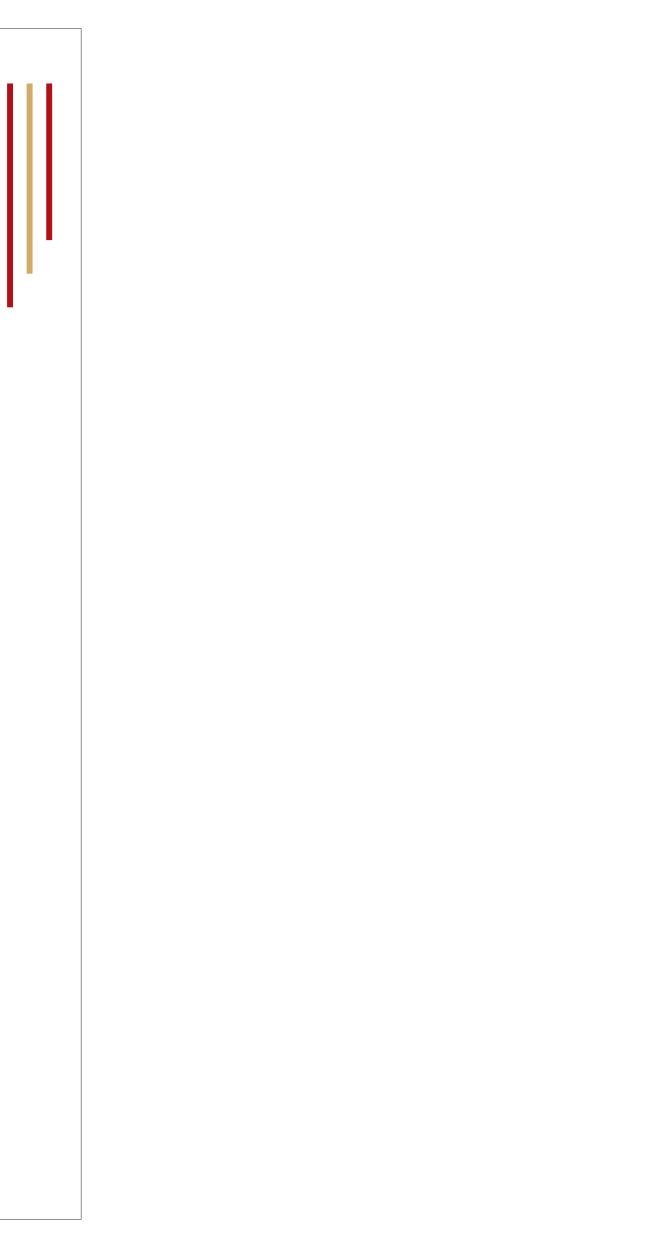


CHEF'S RECOMMEDATIONS FOR OUR JUNIOR GUEST

12:00 pm – 4:00 pm and 7:00 pm – 11:00 pm

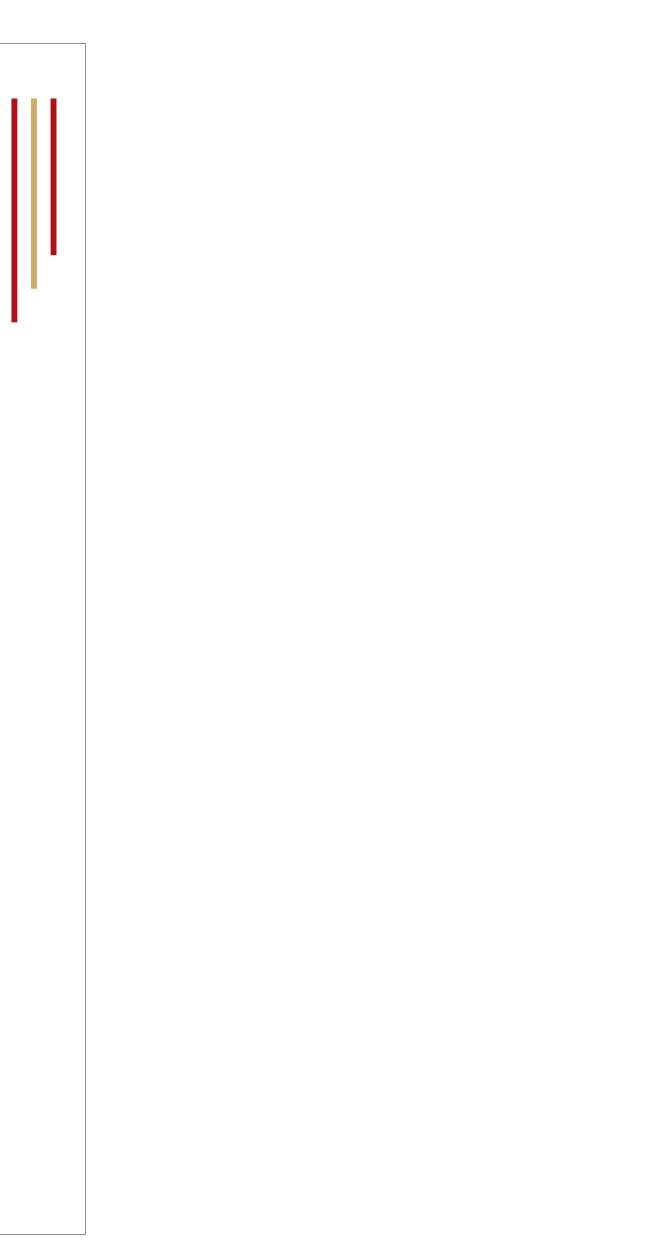
 JOHNNY JOHNNY SANDWICH Vegetable Chicken 	150 200
 BUGS BUNNY BURGER Vegetable Chicken 	150 200
MICKEY MOUSE ROLLS Vegetable Chicken 	150 200
CHARLIE BROWN TREAT Spaghetti in tomato sauce	200
PIZZA HUMPTY DUMPTY Pizza with a tomato base and mozzarella topping	150
DORAEMON FAVORITE Milkshake with or without ice cream	150
SHINCHAN MUFFINS Chef's special, breakfast rolls	100
BAA BAA BLACK SHEEP PORRIDGE A delicious whole wheat porridge; chef's speciality	100
CHACHA CHAUDHARY PANCAKES A fluffy cake made of eggs, butter and flour	100
CHHOTA BHEEM MILKSHAKE Vanilla / strawberry / chocolate	125
DAFFY DUCK SMOOTHIES / YOGHURT	125
MOWGLI NOODLES Vegetable Chicken 	150 200
POPEYE THE SAILOR MAN FAVOURITE Spinach and corn lasagne (Popeye's favourite food)	200
💽 Non-vegetarian 💽 Vegetarian 🥖 Spicy 🐼 HealthyFood	Chef's Special

Please do inform the server of any allergies. All prices are in Indian rupees. Government taxes are as applicable.



ROUND-THE-CLOCK (24 HOURS)

 FRESHLY SQUEEZED SEASONAL FRUIT JUICE As per seasonal availability 	125
 BEETROOT / CARROT JUICE A 100% cholesterol and fat free Ace 	125
 EXOTIC CUT FRUIT PLATTER Served with honey 	175
 FRENCH FRIES Seasoned potatoes fingers served with tomato sauce 	175
INDIAN HOT SNACKS Bread pakoda / aloo bonda / onion bhaji	250/275/200
 DOUBLE GRILLED VEGETABLE SANDWICH Grilled zucchini, bell peppers, tomatoes and cucchiber in whole wheat bread slices 	225
 SANDWICH (grilled / plain / toast) Coleslaw / vegetable / masala aloo chutney Chicken 	200 250
 ROASTED CHICKEN SANDWICH Roasted chicken in whole wheat bread slices 	270
 THE VIVA CLUB SANDWICH Lettuce, cheese, tomatoes and cucumber lettuce, chicken, tomatoes and egg 	250 300
 DAL MAKHANI A black lentil and kidney bean curry made with butter and cream and cooked overnight; a Punjabi preparation 	300
• DAL TADKA Fresh onions, tomatoes and whole red chillies tempered in yellow lentil	300
 SUBZ BIRYANI Basmati rice layered with assorted vegetables, saffron and Indian spices, served with burani raita 	300
Non-vegetarian Vegetarian / Spicy Healthy Food Please do inform the server of any allergies. All prices are in Indian rupees. Government taxes are as applicable	Chef'sSpecial

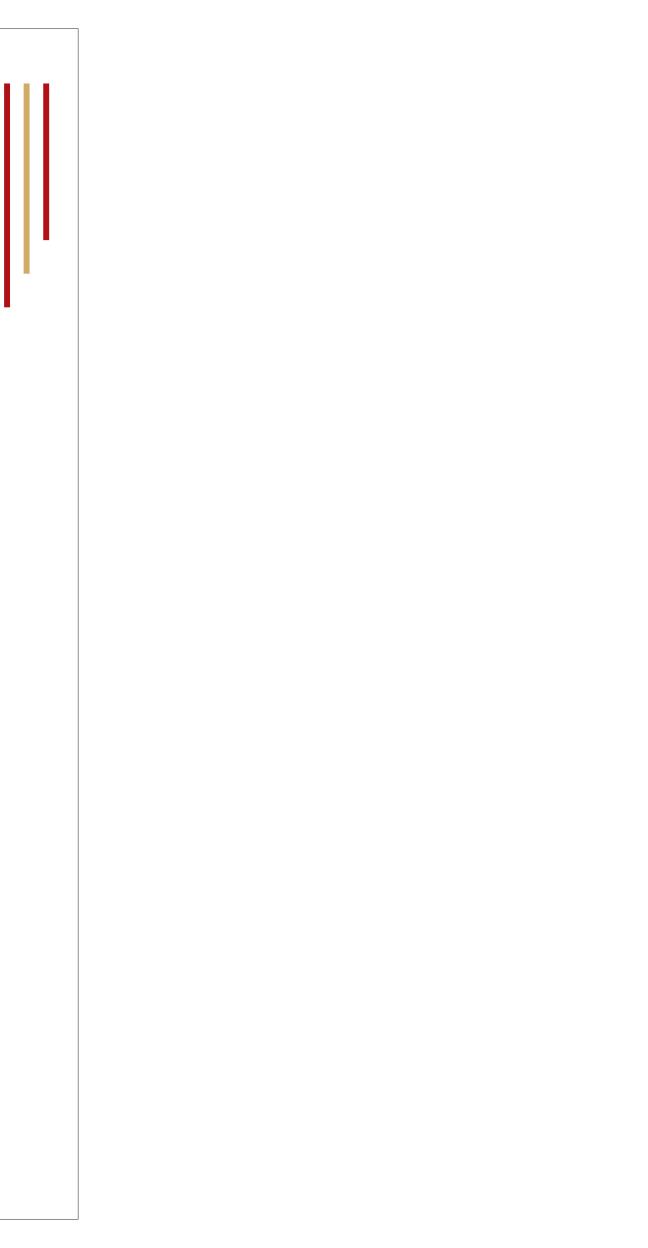


BASMATI PULAO (peas / mixed vegetable) Basmati rice cooked with cumin and served with boondi raita	275
SAFED CHAWAL Steamed rice	175
PARDA BIRYANI (lamb / chicken) Mint and saffron flavoured basmati rice and yoghurt marinated meat, cooked together in a dum and served with burani raita	450/375

MIDNIGHT FARE

11:00 pm – 6:00 am

PANEER TIKKA MAKHAN MASALA Fenugreekflavoured, char-grilled cottage cheese cooked in a tomato gravy	350
PANEER LABABDAR ubes of cottage cheese simmered in a capsicum and tomato gravy, topped with fresh cream	350
MIXED VEGETABLE A combination of fresh garden vegetables cooked with Indian spices	300
 JEERA ALOO Potatoes tossed with cumin seeds 	300
CHICKEN CURRY A home-style chicken preparation	400
 BUTTER CHICKEN Clay oven grilled chicken cooked in a buttery gravy; a Punjabi speciality 	400
LAAL MAAS Lamb cooked with Mathania red chillies and Rajasthani spices	400
TAWA PARATHA	80

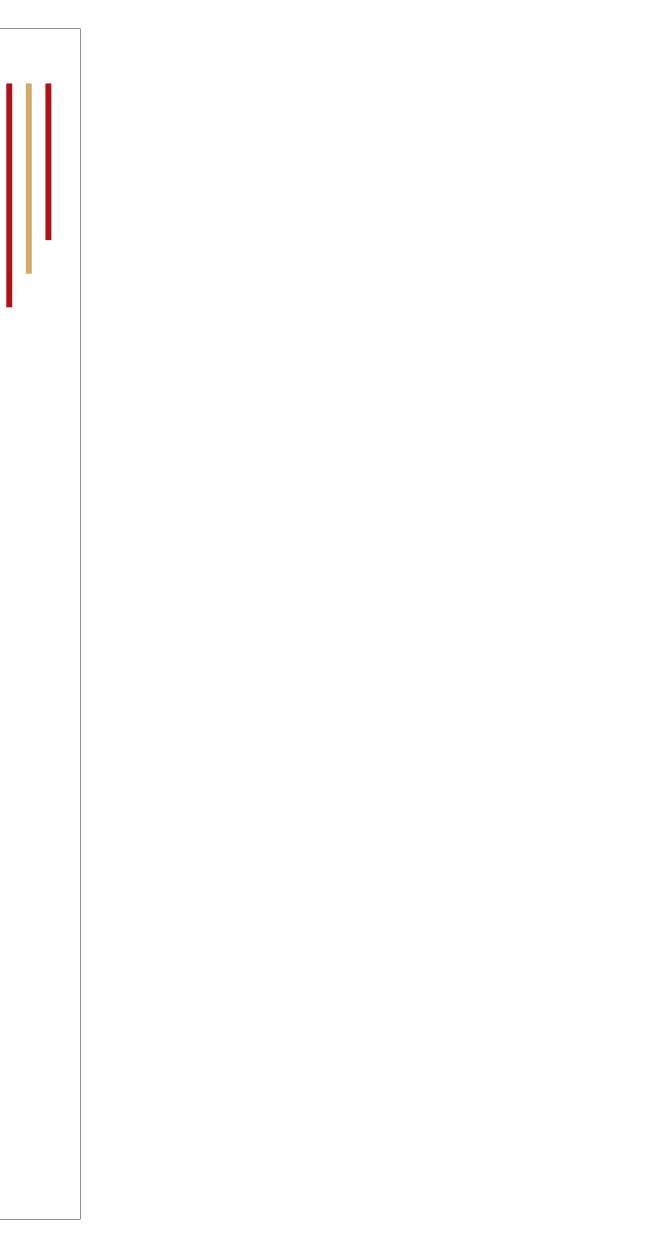


DESSERTS

KESARI RAS MALAI Cottage cheese dumplings with saffron infused condensed milk	175
PISTA GULAB JAMUN Reduced milk dumplings deep-fried in a rose scented sugarsyrup	175
Kesar / pan / gulkand	175
BULL'S EYE Chocolate brownie served with ice cream and hot chocolate sauce	175
CHOICE OF ICE CREAM Two scoops served Strawberry / vanilla / butterscotch / chocolate / kesar pista	175

BEVERAGES

HOT MILK With Bournvita / hot chocolate	150
COLD COFFEE WITH ICE CREAM	180
COLD COFFEE	175
MILKSHAKE Mango / vanilla / strawberry / chocolate / butterscotch	175
LASSI (sweet/salted)	175
FRESH SEASONAL JUICE	125
FRESH LIME SODA OR WATER (sweet / salty / mixed) Fresh lemon juice served with soda or water	110



AERATED BEVERAGES	MRP
ICED TEA / COFFEE	100
COFFEE Cappuccino / Nescafé	100
TEA Englishbreakfast/EarlGrey/green/Assam/plain/masala	1
PACKAGED DRINKING WATER	MRP
HIMALAYAN MINERAL WATER	MRP
BLUE PINE ARTESIAN WATER	MRP

